



Tea Event Packages

DUCHESS

3 Savory Items
Choice of Scone
2 Dessert items

\$38

ROYAL TEA

Choice of Soup or Salad
3 Savory Items
Choice of Scone
2 Dessert Items

\$42

DEBUTANTE

Choice of Soup or Salad
3 Savory Items
Choice of Scone
3 Dessert Items
Prosecco Toast

\$48


QUEEN'S FAIRE

Soup
Salad
2 Savory Items
Choice of Scone
2 Dessert Items
Prosecco Toast

\$52

All Packages include
2 Tea Options, soft drinks

Prices are per person
8.5% NH Tax and 20% service charge additional



Menu Options

SOUP

CREAMY TOMATO

Rich, velvety smooth tomato soup, seasoned with a hint of herbs

BUTTERNUT SQUASH PEAR

Butternut squash and ripe pears blended to perfection with a touch of spice

STRAWBERRY CHAMPAGNE

Refreshing and elegant chilled soup made with sweet strawberries and a splash of champagne, blended to creamy perfection

CHILLED PEACH

Chilled soup made with ripe peaches, gently blended with a hint of honey and spices

ITALIAN WEDDING

Features tender meatballs, fresh vegetables, and delicate pasta

POTATO LEEK

Tender potatoes, sautéed leeks, blended to smooth perfection and seasoned with a touch of herbs. Served chilled or hot

SALAD

CAPRESE

Tomatoes, Mozzarella, Basil, Balsamic Drizzle

STRAWBERRY SPINACH

Strawberry, Spinach, Candied Pecans, Goat Cheese, Balsamic Drizzle

TASTE OF SUMMER

Watermelon, Feta & Mint with Balsamic Drizzle

PEAR & GORGONZOLA

Mixed Greens, Sliced Pears, Crumbled Gorgonzola, Walnuts, Honey Vinaigrette

GREEK ORZO

Orzo with Cherry Tomatoes, Cucumbers, Olives, Feta and Lemon Oregano Dressing

SCONES

SCONE OF THE MONTH

Current Scone flavor being served in the tea parlor

LEMON BLUEBERRY

Served with blueberry preserves and devonshire cream

APRICOT

Served with apricot jam and devonshire cream

CINNAMON PECAN

Served with devonshire cream

PINA COLADA

Served with devonshire cream topped with toasted coconut

WHITE CHOCOLATE CRANBERRY

Served with devonshire cream

SPICED APPLE

Served with apple butter and devonshire cream

CHERRY ALMOND SCONE

Served with Devonshire Cream

Menu Options

SANDWICH / SAVORY

COLD SELECTIONS

CUCUMBER & DILL BUTTER

Crisp cucumber slices paired with tangy dill butter on soft white bread

STRAWBERRY & CREAM CHEESE

Fresh strawberries and smooth cream cheese in a heart shaped sandwich

CHICKEN SALAD

Tender chicken, grapes, kiwis, and celery, served on a buttery, flaky croissant

CAPRESE SKEWER

Mozzarella, juicy cherry tomatoes, and fragrant basil, drizzled with balsamic glaze

CUCUMBER, HONEY & TIME

Crisp cucumber, layered on thyme cream cheese drizzled with honey on soft white bread

HAM SALAD

Tender ham, creamy mayo, and a tangy green tomato relish on oat bread

ROAST BEEF

Tender roast beef, melted provolone, and tangy tomato relish

TURKEY HAVARTI

Turkey and creamy Havarti cheese, served on a buttery, flaky croissant

ROASTED CARROT & CREAM CHEESE

Sweet roasted carrots, peppers in cream cheese on anadama bread

APRICOT JAM & BOURSIN

Sweet apricot jam over flavorful boursin on oat bread

STRAWBERRY BRUSCHETTA

Fresh strawberries, creamy boursin, mint with balsamic drizzle

FIG & GOAT CHEESE

Rich fig preserves topped with tangy goat cheese on toasted crostini

HOT SELECTIONS

APPLE & CHEDDAR PUFF PASTRY

Flaky puff pastry filled with caramelized apples and sharp cheddar cheese

BUTTERNUT SQUASH & ONION TART

Buttery tart filled with roasted butternut squash, caramelized onions, and a hint of thyme

MUSHROOM PINWHEEL PUFF

Puff pastry rolled with a savory blend of sautéed mushrooms, garlic, and herbs

PARMESAN CHIVE GOUGERE

Light and airy French cheese puffs made with Parmesan and fresh chives

PUMPKIN LEEK TART

Flaky tart filled with pumpkin and sautéed leeks, accented with warm spices and fresh herbs

ASSORTED MINI QUICHE

Spinach & Swiss and Three Cheese encased in a buttery, flaky pastry crust

QUICHE

Options: Mushroom asiago; blueberry goat cheese; spinach, swiss & onion

Menu Options

DESSERTS

MINI CHEESECAKE

Creamy, velvety cheesecake on a buttery graham cracker crust, served in a perfect bite-sized portion

OATMEAL FIG BITES

Lightly spiced made with hearty oats and sweet fig preserves

MADELEINES

Light and buttery cakes with a delicate golden crust and a hint of vanilla

MACARON

choice of lady gray; blueberry blossom

LEMON OR LIME SHORTBREAD

Buttery, crumbly shortbread infused with zesty lemon or lime

GELATO

Rich and creamy Italian-style ice cream, Strawberry or flavor of the month

MINI WHOOPIE PIES

Soft, cake-like cookies filled with a sweet, fluffy cream filling. Choice of chocolate, strawberry, pumpkin, gingerbread

COCONUT CREAM SHOOTERS

Creamy coconut custard layered in a delicate shot glass, topped with whipped cream and toasted coconut flakes.

DOUBLE ALMOND COOKIE

Buttery cookies with a rich almond flavor, made with both almond extract and slivers of toasted almonds

DECORATED CUPCAKES *

Choice of chocolate or vanilla cupcake, decorated to compliment your event

PETIT FOURS *

Delicate, bite-sized cakes layered with flavor and beautifully decorated

* Selection of Decorated Cupcakes or Petit Fours will count as two items